SURVEILLANCE INSPECTIONS

- Purpose
- Terminology
- Procedures
- Prior to shipment inspections
- Salvage inspection

Purpose

- **Determine suitability for continued storage, shipment, issue, sale and consumption**

TERMINOLOGY

- **ITD - Inspection Test Date**
  - **-- Used for semi-perishables**
  - **-- NOT an expiration date**
  - **-- Annotated on individual cases**
  - **-- Used to “trigger” further inspection of the product**

TERMINOLOGY

- **AKT - Approximate Keeping Time**
  - **-- Use for perishables**
  - **-- Based on date of pack not date of receipt**

DOCUMENTS

- **AFJMAN 23-210: Joint Service Manual (JSM) for Storage and Materials Handling**

  --Approximate Storage Life

- **Joint Surveillance Inspection manual**

  --Sampling Requirements

  --Frequency of Inspection

FREQUENCY

- **Perishables -90 days**
- **Semiperishables -180 days**

EXAMPLES

Table 5-1, Storage Life (Frozen)

Apples -- __ Months

Fish Sticks -- __ Months

Pizza -- __ Months

EXAMPLES

Table 5-2, Chill Storage

Ground Beef -- __ days
Buttermilk -- __ days
Fruit Pie (fresh) -- __ days

EXAMPLES

Table 5-3, Dry Storage

Apple Sauce (90 F) -- __ Months
Biscuit Mix (40 F) -- __ Months
Biscuit Mix (90 F) -- __ Months
Tuna, Oil (70 F) -- __ Months

Procedures

1. Compare previous Class 9 report
2. Search for products that exceed ITDs/AKTs
3. Pull Samples

RECOMMENDATION FOR DISPOSITION

- **Government-owned food cannot be rejected**
- **Unwholesome Food: Recommend Condemnation**
- **Sound Foods Exceeding ITD's or AKT's: Extend ITD or AKT**

RECOMMENDATION FOR DISPOSITION

- **Further Inspection/Lab Testing**
  - **Used when wholesomeness is in question**
    - **Place on MEDICAL HOLD**

DOCUMENTATION

AF Form 3141

a. Item Description and Stock #

b. Amount on Hand

c. Amt on Hand - previous report

d. AKT/ITD or Use-by-Date

e. Date Received

f. Recommended Extension Date

g. Remarks/Recommendations

COVER LETTER

- See attached letter for format
- Detailed enough to explain the report attached to it
- Should be signed by PHO/NCOIC

Prior to Shipment Inspections

- Determine if foods are suitable for the purpose intended
- Cost effectiveness
- Be timely and thorough
- Keep in touch with destination PH
- Document

Salvage

- Area where damaged goods are kept for resale at reduced price (up to 50%)
  - Must be inspected by PH
  - Ensure area is kept clean
  - Train Commissary personnel to segregate food items

SIGN

Damaged foods have been examined by medical inspectors and are in good condition.

SUMMARY
Surveillance Inspections

- Purpose
- Terminology
- Procedures
- Prior to shipment inspections
- Salvage inspections